

DINNER

Served from 5 p.m.

BREAD from our local bakery 'Lekker Brood' **6,00**
Homemade tapenade, butter, olive oil

STARTERS

PUMPKIN SOUP **10,0**
Vadouvan, seared black tiger shrimp (🌿 possible)

TOMATO SOUP 🌿 **9,0**
Sour cream, parsley (🌿 possible)

SALMON MILLE-FEUILLE **16,0**
Pickled vegetables, apple jam, citrus vinaigrette

VEGAN TACOS (3 pcs) 🌿 **13,5**
Watermelon tartar, "rendang style" jackfruit, pulled oyster mushrooms

BURRATA WITH PATA NEGRA **18,5**
Pata Negra, duxelles of mushroom, marinated mushrooms, black olive crunch
(🌿 possible)

BAKED SCALLOPS **17,5**
Vanilla infused celeriac, orange, lardo and grapefruit vinaigrette, Pata Negra crunch

BEEF CARPACCIO **15,0**
Arugula, pine nuts, sundried tomatoes, truffle mayonnaise, Parmesan cheese

DUCK LIVER MOUSSE **17,5**
Marinated figs, PX jam, sugarloaf toast, rhubarb compote

SELECTION OF FISH **18,5**
Smoked salmon, shrimps, smoked mackerel, cocktail sauce

SMOKED BEEF TENDERLOIN **15,5**
Dried peach jam, kohlrabi, pickled radish, charcoal vinaigrette

🌿 = vegetarian (possible) 🌿🌿 = vegan (possible)

MAIN COURSE

BEEF TENDERLOIN	34,5
Cream of parsnip and potato, endive, baby carrots, Madeira sauce	
GUINEA FOWL SUPREME	26,5
Confit of Guinea fowl, Jerusalem artichoke cream, green asparagus, laurel sauce	
VENISON STEAK	26,5
Red cabbage, apple compote, cream of parsnip, game gravy	
CÔTE DU BOEUF (2P.)	69,5
Roasted pumpkin, king oyster mushroom, red onion, cherry tomato, Pont Neuf potato, truffle gravy	
CHICKEN SATEH	20,5
'Frites uit Zuyd', peanut sauce, pickled vegetables, stir-fried vegetables, prawn crackers	
BLACK ANGUS BURGER	20,0
'Frites uit Zuyd', little gem, red onion, pickle, tomato, cheddar cheese, bacon	
PORK SCHNITZEL	21,0
'Frites uit Zuyd', cream of carrot, king oyster mushroom, haricots verts, Stroganoff sauce	
SALMON FILLET	25,5
Herb crust, potato mousseline, romanesco, turnip, Hollandaise sauce	
BABY SOLE (3pcs)	33,5
Celeriac fondant, celeriac cream, romanesco, steamed baby potatoes, lemon beurre blanc	
REDFISH FILLET	26,5
Fregola pasta, cream of carrot, roasted fennel, saffron beurre blanc, dried cherry tomato	
CAULIFLOWER TEMPURA 	21,5
Cream of pumpkin, cherry tomato, zucchini, beetroot, puffed carrot sauce	
BEETROOT TARTE TATIN 	20,5
Goat cheese, crunch of nuts, port vinaigrette, caramelized onion, puff pastry ( possible)	
VEGETARIAN BURGER 	19,5
'Frites uit Zuyd', avocado smash, burger sauce, little gem, red onion	

SIDES

SWEET POTATO FRIES 🌿	5,5
Truffle mayonnaise (🌿 possible)	
'FRITES UIT ZUYD' FRIES 🌿	5,5
Mayonnaise (🌿 possible)	
ROSEVAL POTATOES 🌿	6,0
Rosemary, thyme, sea salt	
MIXED VEGETABLES 🌿	5,0
Pumpkin, celeriac, carrot	

DESSERTS

BATON BRÛLÉE	12,5
Cherry sorbet, hazelnut cream, calamansi jam	
PEAR MOUSSE	13,0
Yoghurt sorbet, ginger compote, caramelized pecans	
CHOCOLATE LAVA CAKE	12,5
Peach sorbet, cinnamon biscuit	
GLUHWEIN	13,0
Blood orange sorbet, cinnamon mousse, cranberry compote, gluhwein jam, crumble of star anise	
DAME BLANCHE 2.0	12,0
Vanilla ice cream, chocolate sauce, caramelized nuts	
VAN DER VALK SORBET	12,5
Fresh fruit, vanilla ice cream, sparkling water, whipped cream	
CHEESE PLATTER	13,5
Nettle cheese by cheese farmer Nellesteijn in Wassenaar, Blauw Klaver, Comté, Morbier, nut bread, fig chutney	
COFFEE AND TEA WITH SWEETS	7,5

🌿 = vegetarian (possible) 🌿🌿 = vegan (possible)